



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

BRUT ROSÉ



Exuberance, flair and elegance in abundance are all hallmarks of this charming and exhilarating Rosé Cap Classique. A lengthy lees time resulted in subtle yeasty characters with a burst of fruit flavour. The fine, lively mousse is brisk on the palate, showing hints of oyster shell, fresh lavender and subtle hints of berry and cherry. Fun and versatile, yet simultaneously satisfyingly complex, the Brut Rosé is an anywhere, anytime Cap Classique.

VARIETY: 50% Pinot Noir / 49% Chardonnay / 1% Meunier

VINTAGE: Non Vintage (2022)

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

A multi-regional, multi-clonal selection of carefully chosen, hand-picked Pinot Noir and Chardonnay parcels from across the Western Cape including from our very own estate, combining distinct terroir influences to create an alluring and succulent Rosé.

HARVEST DETAILS:

Both varietals are handpicked: Pinot Noir at 19°B for complexity and length of flavour and Chardonnay at 19.5°B for fruit and elegance.

CELLAR:

Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT:

Whole bunch pressing of both varietals ensured that only the quality juice went into fermentation. The two varietals were then fermented separately. The unique silver-pink hue is obtained from an enzymatic reaction during the transport of the Pinot Noir fruit to the cellar. This lends sufficient time for the gentle colour extraction of this Rosé NV. After fermentation, the portions are blended and then lightly fined and bottled for the second fermentation. A long lees time resulted in subtle yeasty characters, with a burst of berry and cherry flavour.

TASTING NOTES:



This wine has a unique pale silver-pink hue. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse, but fine in the mouth, with subtle red berry flavours enlivened by bright acidity. Brisk, yet delicate on the palate, bursting with flavours of freshly crushed berries and hints of oyster shell. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.


ANALYSIS:

Residual sugar:	7.5 g/l
Alcohol:	12.52%
Total Acid:	6.6 g/l
pH:	3.08

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